

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 (MIRACLE MILE) (ID: 975775)  
Facility Name: DUNKIN DONUTS (MIRACLE MILE)  
Facility Code: 00956-01 Facility Email: None  
Facility Address: 2501 CORNING ROAD ELMIRA, NY 14903

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

Inspection  
Date: OCT 05, 2017 11:19 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Josh Klugo  
(email: bapacorningrdllc@gmail.com)

Summary  
Number of public health hazards found: 2  
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 # 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

At 11:10, observed white cheddar cheese over stacked in a 1/6th plastic insert in top of cold holding make unit without a lid. Temperature of cheese above lip of insert temped at 55dF. Cheese below lip was at a temperature of 48dF. Cheese below indent fill line at a temperature of 45-43dF. Staff stated cheese had been re-stocked at ~10am and was relocated to bottom of cold holding to rapidly cool. Other time and temperature control for safety (TCS/PHF) food in top of cold holding unit was at temperature of 43dF. Discussed not over stacking inserts and recommended having lids on inserts. CORRECTED.

**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 11:15am, observed 8 sausage patties in hot holding unit at temperature of 128-137dF. Interview indicated sausage patties had been cooked ~20 minutes prior and placed in hot holding. Manager observed that lid was not on insert correctly and stated that might have resulted in low temperatures. Manager fixed lid. Other time and temperature control for safety (TCS/PHF) food in hot holding unit at a temperature of 155dF or warmer. Staff reheated sausage patties to 165dF (actually to 198-206dF). CORRECTED.

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Additional Information Collected During Inspection

Comments

Observed facility's thermocouple. Observed sanitizer (Quaternary Ammonia) at 200ppm in wiping cloth buckets at front service counter and in 3 bay sink. Observed staff wearing gloves while handling ready to eat food items. Discussed washing hands and ill food worker policy.

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END of REPORT

[Submit# 331427] DUNKIN DONUTS (MIRACLE MILE) (ID 975775) Inspection# 1002206221