

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: EDISON HIGH - JUNIOR STORE & FIELD HOUSE (ID: 265564)
Facility Name: EDISON HIGH-JUNIOR STORE/FIELD HOUSE
Facility Code: 00262-17 Facility Email: ppautz@gstboces.org
Facility Address: 2083 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:

TODD VAN HOUTEN EDISON HIGH JUNIOR CLASS
ATTN: DIRECTOR OF FACILITIES 2083 COLLEGE AVE
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: rvanhouten@gstboces.org

Pre-op Inspection

Date: AUG 15, 2017 11:08 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: R Todd VanHouten
(email:)

Summary

Number of public health hazards found: 0
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.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Sanitarians discussed importance of hand washing and glove use to prevent barehand contact. Advised operator to keep ample supplies of soap and paper towels available at all hand wash stations. Observed accurate probe thermometers, and discussed the importance of calibrating thermometers prior to opening and frequently thereafter. Explained that refrigeration equipment storing potentially hazardous foods (PHF/TCS) must have thermometers to monitor temperatures inside equipment. Discussed that nacho cheese must be hot-held properly at a temperature of 140 F after opening from room temperature, to prevent possible food borne illnesses due to bacterial growth. Water valves inside outdoor concessions stand must be opened before food service so hand washing is available to workers at stand.

END of REPORT