

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

Institutional Food Service Inspection -- Summary Report

Operation: EDISON HIGH SCHOOL CAFETERIA (ID: 265503)
Facility Name: EDISON HIGH SCHOOL
Facility Code: 00104-09 Facility Email: None
Facility Address: 2083 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
SUZANNE BLUNT ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT
C/O - COHEN SCHOOL (S. BLUNT) 100 ROBINWOOD AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sblunt@gstbooces.org

Inspection

Date: NOV 29, 2017 11:18 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Jean Willard
(email: jwillard@gstbooces.org)

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). PUBLIC HEALTH HAZARD

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 11am, observed a 1/3rd metal pan with lid containing macaroni and cheese at 2-3 inch depth on prep counter at temperature of 120dF in middle and 111dF on outside. Interview indicated that macaroni had been cooked and cooled previous day. Cheese sauce had been cooked this morning and added to the cold macaroni at ~9:40am. Manager obtained a temperature of assembled macaroni and cheese of ~170dF at that time. Facility only has one working oven so macaroni and cheese was waiting to be baked. Discussed potentially hazardous nature of macaroni and cheese and the requirement to start cooling macaroni and cheese or to hot hold at 140dF. Manager relocated macaroni and cheese into commercial refrigerator. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed macaroni and cheese cooling in walk-in cooler in 3 full metal hotel pans with a skewed lids at 2 inch depth with internal temperature of 118dF in middle and 88dF on outside in first pan, 99dF in middle and 67dF on outside of second pan, and 88dF in middle and 67dF on outside of third pan. Reviewed cooling schedule of 120-70dF in 2 hours then 70-45dF in an additional 4 hours. Time at which mac and cheese reached 120dF unknown, so it is not possible to determine if product could meet cooling schedule. Recommended operator stir pans of macaroni and cheese regularly and keep lids fully off while cooling. Manager stirred macaroni and cheese twice during inspection and observed temperature dropping rapidly. Observed macaroni and cheese at temperature of 167dF, chicken patties at temperature of 187dF, green beans at temperature of 158dF in steam tables on service lines. Observed egg salad sandwich at temperature of 38dF, yogurt cups at temperature of 36dF and tuna wrap at temperature of 42dF in cold holding on service line. Observed digital thermometers being used by staff. Observed final rinse temperature of 188dF on dish machine. Observed sanitizer (quaternary ammonia) wiping cloth bucket at 200ppm.

END of REPORT

[Submit# 344733] EDISON HIGH SCHOOL CAFETERIA (ID 265503) Inspection# 1002221376