

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: ELBOW ROOM (ID: 913736)
Facility Name: ELBOW ROOM
Facility Code: 01273-01 Facility Email: None
Facility Address: 1057 WALNUT STREET ELMIRA, NY 14905

To the Attention of:
SHAWN COBB SLBR, INC.
DBA - THE ELBOW ROOM 1057 WALNUT ST.
ELMIRA , NY 14905- Owner/Operator Email: yesdear65@verizon.net

Inspection
Date: JAN 17, 2017 11:30 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Shawn Cobb
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOOD NOT PROTECTED IN GENERAL

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Thermometer lacking in "Snapple" refrigerator, which contains potentially hazardous/time & temperature controlled for safety foods, including meats, cheeses. Actual ambient air temperature approximately 44-45F. Corrected during inspection. Food worker adjusted thermostat on unit to lower temperature, was advised to monitor throughout the day. Also suggested not completely filling upper shelves to ensure that air flow is not blocked to lower shelves.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1. Floor around grease trap and ice machine, under storage shelving in kitchen are not clean. 2. Concrete floor in kitchen and walk-in refrigerator is in disrepair as paint has deteriorated. A timetable for correction by 6/1/2017 was established at time of inspection. Floor to be light colored, smooth and easily cleanable, non-absorbent. Tile, paint, sealant or linoleum type covering are among acceptable options.

Comments

Discussed storing potentially hazardous food items such as cut tomatoes and deli meats and cheese in top section of make unit, ensuring that they are not stacked above top of insert. Discussed cooling methods, eg. food uncovered, in shallow depths, less than about 6 lbs. if a large roast, placing immediately into commercial refrigerator.

END of REPORT

[Submit# 261275] ELBOW ROOM (ID 913736) Inspection# 1001932232