

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Institutional Food Service Inspection -- Summary Report

Operation: ELMIRA COLLEGE CAMPUS CENTER (ID: 948273)
Facility Name: ELMIRA COLLEGE CAMPUS CENTER
Facility Code: 00082-10 Facility Email: jsiconolfi@elmira.edu
Facility Address: ONE PARK PLACE ELMIRA, NY 14901

To the Attention of:
JIM SICONOLFI, MGR COMPASS GROUP USA, INC. / EUREST DINING SVC
ATTN: LICENSING 2400 YORKMONT RD.
CHARLOTTE, NC 28217- Owner/Operator Email: stephany.criss@compass-usa.com

Inspection

Date: MAR 01, 2017 09:00 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Jim Siconolfi, Kitchen Director
(email:)

Summary

Number of public health hazards found: 2
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.

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1D WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Canned foods found in poor conditions (leakers, severe dents, rusty, swollen cans)

Inspector Findings

In canned good dry storage room, observed 6 lb. 8 oz. can of Sysco Shredded Sauerkraut stored on can rack with severe dented top seam. Staff was directed to remove can from rack, to be returned to supplier- Corrected.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not kept at or above 140°F during hot holding.

Inspector Findings

At 9:35 AM, observed cooked oatmeal ~ 2 quarts stored in steam water bath at main service line. Temperature of cooked oatmeal ranged between 108-112 degrees F using thermocouple. Also observed that water level inside steam unit was below the bottom of the round stainless container holding cooked oatmeal. Cook staff stated that cooked oatmeal had been placed on service line at 7:30 AM this morning. Cook voluntarily discarded the oatmeal and will replace with newly cooked oatmeal, to be hot-held at +140 degrees F. Maintain water level inside steam unit to keep hot potentially hazardous (TCS) foods at +140 degrees F during hot-holding- Corrected.

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

Inside stainless refrigerator on service line, partial half gallon jug of milk found improperly stored on bottom inside refrigerator- was relocated to shelf inside refrigerator by staff during inspection- Corrected.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Ice build-up along upper rear wall and ceiling inside milk storage walk-in cooler- not food items were impacted.

Additional Information Collected During Inspection

Comments

Discussed proper cooling of cooked potentially hazardous (TCS) foods with Cook during inspection. Per Manager, the front service counter area along line is scheduled to be replaced in 2017, possibly over summer. Please notify HD when construction is scheduled and if any plan review is required prior to construction. Staff were observed using plastic gloves and proper utensils during inspection, also routine hand washing. A Time Table of Compliance Date of March 15, 2017 has been established to correct remaining violations above. Will conduct a re-inspection after this date to determine compliance.

END of REPORT

[Submit# 270335] ELMIRA COLLEGE CAMPUS CENTER (ID 948273) Inspection# 1001945898