

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: ELMIRA COUNTRY CLUB (ID: 265211)  
Facility Name: ELMIRA COUNTRY CLUB  
Facility Code: 00092-01 Facility Email: None  
Facility Address: 1538 WEST CHURCH STREET ELMIRA, NY 14905

To the Attention of:  
JOE NORMAN ELMIRA COUNTRY CLUB, INC.  
1538 W. CHURCH ST.  
ELMIRA , NY 14905- Owner/Operator Email: pganorm1@aol.com

Inspection

Date: JUN 28, 2017 12:17 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Scott Robert  
(email: sgrobert36@yahoo.com)

Summary

Number of public health hazards found: 3  
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.

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed 3 inaccurate probe thermometers in kitchen. One thermometer reading 15dF and other 2 reading 20dF during calibration with ice water. All 3 probe thermometers calibrated to be accurate during inspection. Recommend facility obtain digital thermometers. CORRECTED

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A WAS FOUND IN VIOLATION 2 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

1) Observed a plastic insert with plastic wrap containing ~6 slices of ham at temperature of 58dF sitting on top of a second plastic insert with plastic wrap containing ham slices (temped at 43dF) in top of sandwich cold holding make unit. Kitchen manager discussed with staff about not storing or stacking any food above lip of inserts. Staff stated ham was placed in unit ~1.5 hours prior and relocated to bottom of unit to rapidly cool to 45dF. CORRECTED. 2) Observed a plastic bowl containing fruit salad (~1 gallon) which contained diced melons. Observed a second plastic bowl with a tossed salad with sliced tomatoes on top. Observed meat, cheese and fixing (with sliced tomatoes) platters. All items were being cold held in an ice bath on a buffet for a closed group setting. Temperatures ranged from 44-58dF depending on proximity to ice bath which was only at bottom layer of platters and bowls. Kitchen manager stated that all items are stocked at ~10:45am and discarded at 1:00pm. Discussed placing all cold held items during those set times on a wavier. Also discussed discarding all items on buffet line that are not protected during service. CORRECTED.

## POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

### Inspector Findings

1) Observed moldy surfaces on inside of beer tap lines inside of drink cooler in basement. Time table of correction (TTOC) 7/12/17. 2) Observed a broken door gasket on left door of sliding glass door cooler next to cook line. TTOC 7/19/17.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Observed tearing in wall around hand wash sink next to coffee buffet area. Observed tearing in wall next to soap dispensers at mens and womens sinks in basement. Discussed repairing walls so that they are smooth and cleanable surfaces. TTOC 7/19/17

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### Additional Information Collected During Inspection

### Comments

Discussed tcs/phf nature of melons once sliced and requirement to keep 45dF or less during prep and storage. Observed staff wearing gloves while prepping ready to eat items.

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END of REPORT

[Submit# 298045] ELMIRA COUNTRY CLUB (ID 265211) Inspection# 1002065508