

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 CITY CLUB (ID: 265210)
Facility Name: ELMIRA CITY CLUB
Facility Code: 00081-01 Facility Email: None
Facility Address: 320 EAST CHURCH STREET ELMIRA, NY 14901

To the Attention of:
CRAWFORD PIERCE ELMIRA CITY CLUB, INC.
ATTN: CRAWFORD PIERCE 320 E. CHURCH ST.
ELMIRA , NY 14901- Owner/Operator Email: cjpierce2@gmail.com

Inspection

Date: DEC 11, 2017 03:03 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Joel McDonald
(email:)

Summary

Number of public health hazards found: 0
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.

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. Observed several holes in the ceiling of the dry storage area due to moved ceiling tiles. Manager stated gas maintenance had been in the ceiling over the weekend for routine work. Manager replaced tiles during time of inspection. CORRECTED.
2. Observed dirty surfaces on walls of dry storage area next to dry storage shelving.

Additional Information Collected During Inspection

Comments

Observed several cold holding units containing potentially hazardous food (PHF/TCS) with thermometers in each unit. Observed facility cooling cut wedges of tomatoes in top section of sandwich make unit. Facility usually has shipment of tomatoes arrive each week and store in cooler, however, facility ran out of tomatoes and bought a supply at a local grocery store where the tomatoes were held at room temperature. Discussed that if tomatoes are purchase where they are stored at room temperature to placed cut tomatoes directly into cooling unit to rapidly cool to 45F or less within the approved cooling schedule. Observed facility properly cooling soups by means of ice water bath and stirring periodically. Observed adequate levels of chlorine (100ppm), using facility's test strips, in solution used in dishwashing machine.

END of REPORT