

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: ELMIRA COMMUNITY KITCHEN (ID: 513156)  
Facility Name: ELMIRA COMMUNITY KITCHEN  
Facility Code: 00522-17 Facility Email: None  
Facility Address: 160 HIGH STREET ELMIRA, NY 14901

To the Attention of:  
KATHY DUBEL CATHOLIC CHARITIES OF CHEMUNG/SCHUYLER  
ATTN: KATHY DUBEL 215 E. CHURCH ST.  
ELMIRA , NY 14901- Owner/Operator Email: kdubel@dor.org

### Inspection

Date: NOV 21, 2017 11:28 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Joe Gallagher  
(email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1

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

## FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

### Code Requirements

In use food dispensing utensils improperly stored

### Inspector Findings

Two probe thermometers stored in sanitizer. Proper methods of storage include 1. washing, rinsing and sanitizing after each use, 2. storing on a clean surface after use and washing, rinsing and sanitizing after no more than 4 hours, or 3. immersing in sanitizer between uses, allowing to air dry, storing on a clean surface, then washing, rinsing and sanitizing after no more than 4 hours after first use.

### Additional Information Collected During Inspection

### Comments

When working with potentially hazardous foods it is recommended to work in small quantities with pre-chilled ingredients. Also, facility has appropriate test strips to measure quaternary ammonia in sanitizing solution. Facility has accurate digital probe thermometer. Observed hotel pans of frozen soup in 2-door commercial freezer during inspection. Sanitarian to contact person in charge to determine if potentially hazardous foods are cooled for future service at any time, which would result in a change of risk from medium to high-risk. Food workers were observed wearing hairnets or hats and using food service gloves when handling ready-to eat foods. Handwashing sink basin at entrance to kitchen was wet, indicating use.

END of REPORT

[Submit# 343138] ELMIRA COMMUNITY KITCHEN (ID 513156) Inspection# 1002219248