

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: EOP KITCHEN AT ERNIE DAVIS COMMUNITY CENTER (ID: 723455)
Facility Name: EOP at ERNIE DAVIS COMMUNITY CTR
Facility Code: 01021-01 Facility Email: None
Facility Address: 350 EAST FIFTH STREET ELMIRA, NY 14901

To the Attention of:
ANDREA OGUNWUMI ECONOMIC OPPORTUNITY PROGRAM, INC
650 BALDWIN ST.
ELMIRA , NY 14901- Owner/Operator Email: aogunwumi@cseop.org

Inspection

Date: MAR 03, 2017 10:50 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Willis Earl, Ex. Chef
(email:)

Summary

Number of public health hazards found: 1
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION

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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 11:15 AM, observed stock pot of cooked chicken stock (~ 2 Gallons) stored on shelf inside walk-in refrigerator. Stock pot found uncovered, depth of chicken stock was 6" inches, interior temperature was 39 degrees F, with a thick layer of grease on top of chicken stock. Cook stated that he did not know when the chicken stock was prepared or how long it had been stored inside walk-in cooler. Depth of chicken stock was greater than 4" inches, chicken stock was not cooled by approved method. Cook voluntarily discarded chicken stock during inspection- Corrected. Discussed proper cooling with Cook including shallow flat pans less than 4" inches deep and uncovered to reduce food temperature of potentially hazardous (TCS) foods from 120- 70 degrees F within 2 hrs. and from 70 to 45 degrees F or less within 4 hours. Can also use cooling paddles inside storage containers of cooked PHFS and store directly into refrigerator at less than 45 degrees F (Cooling paddles available at kitchen).

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

Interior surfaces of microwave oven on work table near back door- dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Wastewater lines found leaking into buckets under kitchen 3-bay sink.

Additional Information Collected During Inspection

Comments

Discussed proper cooking, cooling and reheating of cooked potentially hazardous (TCS) foods with Cook during inspection. Also discussed proper use of plastic gloves and utensils along with routine hand washing with Cook during inspection. Staff were observed properly using plastic gloves and equipment during inspection. A Time Table of Compliance Date of March 17, 2017 has been established to correct the remaining violations above. Will conduct a re-inspection after this date to determine compliance.

END of REPORT

[Submit# 270944] EOP KITCHEN AT ERNIE DAVIS COMMUNITY CENTER (ID 723455) Inspection# 1001946598