

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: JUN 01, 2017 11:47 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

Observed ~1.5lbs of barbecue chicken and ~1.5lbs of barbecue ribs in bottom hot box in foil pans with lids at temperature of 118-121dF. Interview indicated that chicken and ribs had been cooked on grill ~30 minutes. Both items were put back onto grill to be reheated to 165dF. Food in top hot box temped at ~147dF. Reviewed that all time and temperature control for safety (TCS/PHF) food need to be hot held at 140dF. CORRECTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed a package of to-go containers stored on sidewalk. No contamination observed. Items were relocated onto a box. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No container available under temporary hand wash station to collect waste water. Staff called over to facility and had a container brought over during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Inspection for catering conducted at wisner market. Observed digital thermometers. Observed potato salad being cold held in ice bath at temperature of 35dF.

END of REPORT

[Submit# 289694] EOP KITCHEN AT ERNIE DAVIS COMMUNITY CENTER (ID 723455) Inspection# 1001971495