

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: ERNIE DAVIS ACADEMY CAFETERIA (ID: 265496)
Facility Name: ERNIE DAVIS ACADEMY CAFETERIA
Facility Code: 00087-09 Facility Email: None
Facility Address: 933 HOFFMAN STREET ELMIRA, NY 14905

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: JAN 13, 2017 11:12 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Samantha Stone
(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.

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

Single use spoons and forks stored such that food contact ends are not all facing same direction, so consumer contamination can occur. Food service manager stated facility is obtaining containers for vertical storage of utensils and will store food contact ends in bottom of container to prevent contamination. Food service worker also stated that staff will organize utensils in existing storage containers so that utensils are facing the same direction.

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

Push faucets for hot and cold water in employee toilet room run for less than 15 seconds. Actual times approximately 6-8 seconds.

Additional Information Collected During Inspection

Comments

Recommended filling or installing access panel for small hole in wall behind cook line, if possible, since insects or rodent harborage area exists. Facility utilizing new cold-holding unit which is used for preparation of sandwiches. Staff are no longer using frozen trays in which to make sandwiches upon. Observed logs for hot and cold-holding, employees using thermometers, food service gloves.

END of REPORT

[Submit# 260910] ERNIE DAVIS ACADEMY CAFETERIA (ID 265496) Inspection# 1001930841