

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: EVERGREEN EXPRESS (ID: 888011)  
Facility Name: EVERGREEN EXPRESS  
Facility Code: 01234-01 Facility Email: None  
Facility Address: 505-507 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:  
ZHANG LIN EVERGREEN 507 CORP  
DBA - EVERGREEN EXPRESS 505-507 N. MAIN ST.  
ELMIRA , NY 14901- Owner/Operator Email: dyn135lin@yahoo.com

Inspection  
Date: FEB 09, 2017 01:30 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Zhang Lin, Operator  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 6  
Reinspection is required.

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

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

1) Plastic food container pails with raw meat improperly stored on floor inside walk-in cooler. 2) (3) aerosol cans of WD-40 spray lubricant improperly stored on upper shelf near microwave oven and above kitchen slicer work table- no leakage evident- spray lubricant was re-located away from kitchen work table equipment- Corrected.

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Monitoring thermometer inside kitchen sandwich unit across from cook line not available- interior temperature was checked by inspector using thermocouple- 43 degrees in both upper and lower storage areas which store cold potentially hazardous (TCS) foods. Operator to install new monitoring thermometer inside sandwich unit within 24 hrs. .

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

### Inspector Findings

Can opener blade- dirty surfaces.

## 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) Floor surfaces in front of smoker in rear corner of kitchen- dirty, greasy surfaces. 2) Floor below deep fryers and below cook line equipment- dirty surfaces.

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### Additional Information Collected During Inspection

### Comments

Discussed proper cooling procedures with Operator during inspection. Rest room sink available with both hot and cold water. Also discussed proper hot holding of cooked potentially hazardous (TCS) foods. A Time Table of Compliance Date of February 23, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance.

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END of REPORT

[Submit# 266332] EVERGREEN EXPRESS (ID 888011) Inspection# 1001939871