

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: Fairfield Inn - Breakfast Food Service (ID: 828363)
Facility Name: FAIRFIELD INN & SUITES
Facility Code: 07-4675 Facility Email: None
Facility Address: 1600 COUNTY ROUTE 64 HORSEHEADS, NY 14845

To the Attention of:
HEMANT PATEL HORSEHEADS LODGING GROUP, LLC
DBA - FAIRFIELD INN & SUITES 1600 COUNTY ROUTE 64
HORSEHEADS , NY 14845- Owner/Operator Email: tmagnusen@visions-hotels.com

Inspection
Date: MAR 01, 2017 08:58 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: T. Magnusen
(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.

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas

Inspector Findings

Observed one staff drink on prep counter next to crock pot of oatmeal and a second staff drink on shelving over top of food storage. Interview with manager indicated that facility was told by cooperate that storing drinks on shelving was an acceptable location. Manager stated a shelving unit would be placed on the wall since there is no area in the kitchen where staff could store their drinks. Time table of correction 3/15/17.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed wiping cloth bucket with sanitizer (quaternary ammonia) level of 0ppm. Interview with staff indicated that sanitizer bucket had sanitizer, soap and water in it. Discussed using only water and sanitizer in wiping cloth buckets. Staff made up a new bucket with sanitizer level of 200ppm.
CORRECTED.

Additional Information Collected During Inspection

Comments

Observed oatmeal at temperature of 167dF on service counter. Observed refrigerator on service counter with time and temperature control for safety (TCS/PHF) food at temperature of 36dF. Observed facility sanitizer test strips and digital thermometers. Discussed hand washing and glove use.

END of REPORT

[Submit# 270259] Fairfield Inn - Breakfast Food Service (ID 828363) Inspection# 1001945715