

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: THE FAIR SHAKE (ID: 265218)  
Facility Name: FAIR SHAKE (Seasonal)  
Facility Code: 00440-01 Facility Email: None  
Facility Address: 1509 PENNSYLVANIA AVENUE PINE CITY, NY 14871

To the Attention of:  
SANDRA STERLING  
THE FAIR SHAKE 1509 PENNSYLVANIA AVE.  
PINE CITY , NY 14871- Owner/Operator Email: rsterling@stny.rr.com

Inspection  
Date: AUG 08, 2017 02:15 PM  
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1

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

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

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Facility lacking appropriate sanitizer test strips. facility is using quaternary ammonia sanitizer in red wiping cloth container, and has chlorine test strips to evaluate levels of sanitizer. Sanitizer in solution was 200 ppm per sanitizer test strips. Discussed with operator to obtain quaternary test strips to evaluate sanitization solution.

Additional Information Collected During Inspection

Comments

All dipper wells in facility were running and draining into an indirect drain. Hot dogs on roller had a temperature of 190 F and meat sauce being held in small table-top hot-holding kettle had a temperature of 180 F. Milk held in walk in cooler was held at 45 F. Milk held in small refrigerator under the milkshake station had a temperature of 44 F. Observed workers using napkins to hold cones to prevent bare hand contact. Chlorine residual at facility was 1.0 mg/L. Sanitarian took water sample for coliform testing.

END of REPORT

[Submit# 314944] THE FAIR SHAKE (ID 265218) Inspection# 1002156845