

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: FAMILY SERVICES CAFETERIA (ID: 837708)  
Facility Name: FAMILY SERVICES  
Facility Code: 01158-01 Facility Email: None  
Facility Address: 1149 SULLIVAN STREET ELMIRA, NY 14901

To the Attention of:  
ELLA SAVEY FAMILY SERVICES OF CHEMUNG CO.  
ATTN: ELLA SAVEY 1149 SULLIVAN ST  
ELMIRA , NY 14901- Owner/Operator Email: dquirello@familyservices.cc

Inspection  
Date: MAR 23, 2017 10:00 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Ella Savey, Kitchen Manager  
(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 # 8A WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

#### 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

Cases of frozen foods improperly stored on floor in walk-in freezer- Foods were placed on shelves inside walk-in freezer- Corrected.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

#### Code Requirements

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

#### Inspector Findings

Single-service napkins improperly stored on floor in rear storage room- napkins were placed on storage racks during inspection- Corrected.

#### Additional Information Collected During Inspection

#### Comments

Observed cooked pasta inside kitchen 3-door refrigerator inside large plastic storage bin, had been cooked in AM today. Discussed proper cooling including cold-water rinsing of cooked pasta and cold-holding storage at 45 degrees F or less with Kitchen Manager. Numerical thermometers available to evaluate cooked potentially hazardous (TCS) foods. Sanitizer test kit (quaternary ammonia) available- 400 PPM for wiping cloth solution. Staff observed properly using plastic gloves and utensils, discussed routine hand washing with staff and ill-food handler policy with Kit. Manager during inspection.

END of REPORT