

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: MAIN KITCHEN (First Arena) (ID: 850960)  
Facility Name: FIRST ARENA  
Facility Code: 01148-01 Facility Email: cooknath@gmail.com  
Facility Address: 155 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:  
MARISA RESSLER MAIN STREET BAR, LLC  
ATTN: MARISA RESSLER 155 N. MAIN ST  
ELMIRA , NY 14901- Owner/Operator Email: marisa@firstarena.com

Inspection  
Date: APR 07, 2017 02:36 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Marissa Ressler  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 10

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed probe thermometer reading(55dF) 10dF less than sanitarians thermocouple (65dF). Facility calibrated probe thermometer. CORRECTED

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Observed 1/2lb of American Cheese, 1/2 lb of Swiss Cheese, 1.25lbs of Provolone wrapped in plastic in a metal insert without a lid in top of cold holding make unit across from grill at temperature of 54dF on top and 49dF on bottom. Interview with cook indicated that top of make unit is emptied (inserts removed) overnight but cheese was in unit when he started filling unit today. Cheese has been out of temperature for an undetermined time and was voluntarily discarded. CORRECTED

**ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed chicken wings in 3 plastic (2 gallon) containers with plastic wrap half covering top at depth of ~10inches at temperature of 120-103dF in walk-in cooler. Interview indicated that chicken wings had been cooked ~30 minutes prior. Discussed requirement to cool at a depth less than 4 inches to meet cooling schedule of 120-70 in 2 hours and 70-45 in an additional 4 hours. Chicken wings were spread out into shallow hotel pans (~2 inches).  
CORRECTED

**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) Observed numerous beverage containers being stored in standing water in tall drink containers in downstairs walk-in coolers. Manager pulled tall drink container out of walk-in cooler to have water drained. 2) Observed a carton of raw shell eggs on top slotted shelf over individual beverage containers. No contamination observed. Manager relocated carton to bottom shelf. CORRECTED

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

**ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed dirty surfaces on shelves in food dry storage room. TTOC 5/7/17

**ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed card board lining bottom shelf in food dry storage room. Discussed requirement for surfaces to be smooth and cleanable. TTOC 5/7/17

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

**ITEM # 12A WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

No water running to hand wash sink right inside of kitchen door. Interview indicated that water was turned off due to drain issues. Facility using 2 bay sink for hand washing. Time table of correction 5/7/17

**ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Plumbing has been temporarily run through blue flexible pipe (done by Sheelsey's) due to drain problem in kitchen. TTOC 5/7/17

ITEM # 12E WAS FOUND IN VIOLATION 3 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

1) Hand wash sink in corner next to 3 bay sink inaccessible (cart, shelving and trays blocking sink). 2) No paper towel available to 2 bay sink which facility is using for hand washing. Staff obtained a roll of paper towels to place at sink during inspection. CORRECTED 3) No paper towels available at hand wash sink at upstairs bar off main kitchen. Facility to obtain paper towels prior to opening tonight.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Dirty surfaces on floor throughout kitchen and in food dry storage room. TTOC 5/7/17

Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 278542] MAIN KITCHEN (First Arena) (ID 850960) Inspection# 1001956487