

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

Re-Inspection  
Date: MAY 19, 2017 02:57 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Marisa Ressler  
(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 SANITARY FACILITIES AND CONTROLS.**

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 temporarily run through blue flexible pipe under dry machine and 2 bay sink due to drain issues. Facility is currently obtaining estimates to have plumbing issue corrected. Facility has been given an extension on their time table of correction. Facility to email CCHD when a time table of correction has been determined.

Additional Information Collected During Inspection

Comments

The following items have been corrected from previous inspection: 8A) No standing water observed in tall beverage containers in downstairs storage area. 10A) Shelving clean in upstairs food dry storage room. 10B) Cardboard removed from shelving in upstairs food dry storage room. 12A) Water available at first hand wash sink inside of main kitchen. 12E) Hand wash sink in corner of main kitchen next to 3 bay sink accessible. Paper towels available at all hand wash sinks within facility. 15A) Floor throughout kitchen and dry storage areas has been cleaned. Facility has obtained several new probe thermometer for kitchen. Facility has removed cold holding make unit across from grill line.

END of REPORT

[Submit# 287335] MAIN KITCHEN (First Arena) (ID 850960) Inspection# 1001968656