

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: MAIN STREET BAR at FIRST ARENA (ID: 832953)  
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 03:15 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Marissa Ressler  
(email: )

Summary  
Number of public health hazards found: 2  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 6

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

Facility's probe thermometer reading (59dF) 7dF less than sanitarians thermocouple (65dF). Staff 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 the following time and temperature control for safety (TCS/PHF) food in full 1/6th plastic insert (no lid) in top of cold holding make unit sliced tomatoes- temperature of 53dF, ~1lb of sliced turkey-49dF, and ~1lb of roast beef- 52dF. Interview indicated that items had just been brought down from main kitchen and were stocked. Some inserts were missing from top of unit- Recommended filling holes which staff did. Observed ice build up on condenser in bottom of unit. Temped items again ~30 minutes later in inspection and observed temperature of slice tomatoes at 58dF and turkey and roast beef at same temperatures. Staff relocated all TCS/PHF to stand up refrigerator to rapidly chill. Recommended not storing TCS/PHF in unit until able to cold hold at 45dF or less. CORRECTED.

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 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

Observed a carton of raw shell eggs on solid top shelf of stand up refrigerator in kitchen on same shelf and over top of shelves with ready to eat items. No contamination observed. Staff relocated shell eggs to lower shelf. CORRECTED

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

All or parts of the violation item are IN violation.

### Code Requirements

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

### Inspector Findings

Observed a bag of single service to go containers on floor next to stand up refrigerator. Staff relocated during inspection. CORRECTED

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

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

Handle on right door of bottom of cold holding make unit missing. 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 cold water at 3 bay sink in kitchen. Interview indicated that water worked but faucet handle was broken and unable to turn water on. Facility was working on fixing handle during inspection. TTOC 5/7/17

## INADEQUATE INSECT/RODENT CONTROL

ITEM # 14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Insects, rodents present

### Inspector Findings

Fruit flies present in bar area. TTOC 5/7/17

## 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

Observed dirty surfaces on floor and wall under oven. Time table of correction (TTOC) 5/7/17

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Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 278545] MAIN STREET BAR at FIRST ARENA (ID 832953) Inspection# 1001956491