

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: FRIENDLY'S ICE CREAM #7467 (HORSEHEADS) (ID: 842948)
Facility Name: FRIENDLY'S #7467 (Hhds)
Facility Code: 01164-01 Facility Email: Not Sent
Facility Address: 2669 CORNING ROAD HORSEHEADS, NY 14845

To the Attention of:
CATHERINE SMITH FRIENDLY'S RESTAURANTS, LLC
ATTN: C. SMITH, License Coordin. 1855 BOSTON RD, SUITE 200
WILBRAHAM, MA 01095- Owner/Operator Email: Not Sent

Inspection
Date: APR 03, 2017 11:12 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Khalid Osman
(email:)

Summary
Number of public health hazards found: 4
Number of public health hazards NOT corrected: 0
Number of other violations found: 9

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed frozen liquid condensate on 2 boxes of 4 gallon ice cream and 1 half gallon container of ice cream in walk-in freezer. Ice cream voluntarily discarded. Observed frozen liquid condensate on 1 box of 10lb chicken breast filets, 4 boxes of 30lb chicken tender, 1 box of 27lb skin-on fries in walk-in freezer. All items were bagged inside of boxes. Contaminated boxes discarded- food relocated. Discussed protecting food from condensate leak. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 2 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

1) Observed 1/2 gallon of pancake batter in a metal container with no lid being cold held in an ice bath next to grill at temperature of 59-56dF. Interview with operator indicated pancake batter had been made ~30 minutes prior. Manager relocated pancake batter to refrigerator. Discussed with manager that facility has a cold holding wavier for pancake batter. Reviewed wavier conditions- manager was unaware of conditions and wishes to start using wavier. CORRECTED. 2) At 10:50am, observed a full 1/6th insert (plastic, no lid) of tuna fish at temperature of 52dF on top and 41dF on bottom being cold held in an ice bath in top of make unit. Ice reached only bottom half of insert. Discussed that an ice bath will only cold hold food to the level of the ice. Interview with cook indicated that tuna fish was put into insert at ~9:30am. An ice bath is being used due to refrigerator unit being non-operational for last month. Operator relocated tuna fish to an operational make unit. CORRECTED.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Observed ~2lbs of cream cheese spread (cream cheese mixed with powdered sugar) in a plastic insert sitting over top (double stacked) of make unit across from grill line so that it was not being cold held and at temperature of 56dF uniformly. Cream cheese in walk-in cooler used to make spread is pasteurized and requires cold holding at 45dF or less. Interview with cook indicated that cream cheese spread was made less than 1 hour prior and was relocated into bottom of cold holding make unit. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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 boxes and bags of paper products stored on floor in basement storage room. TTOC 4/17/17

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

ITEM # 10B WAS FOUND IN VIOLATION 2 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

1) Cold holding make unit across from grill line non-functional. Interview with manager indicated that refrigerator unit went down 1 month prior and a work order has been put in for unit. Facility is using an ice bath to cold hold items in top of unit. TTOC 4/17/17. 2) Observed frozen liquid condensate building up on ceiling in walk-in freezer. Condensate not coming from condenser and observed in larger proportions in areas of ceiling where seams are located. TTOC 5/3/17

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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

1) Observed hand wash sink next to grill line leaking from bottom of sink. 2) Hand wash sink next to 3 bay sink in rear of kitchen has a constant leak from faucet. Time table of correction for both sinks 4/17/17.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 4 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

1) Observed broken floor tiles next to mop sink. TTOC 4/17/17. 2) Observed frozen condensate on ceiling, shelving and floor of walk-in freezer. TTOC 4/17/17. 3) Observed cove molding coming off wall in walk-in cooler next to door for walk-in freezer. TTOC 4/17/17. 4) Observed dirty surfaces on walls in kitchen. TTOC 4/17/17

Additional Information Collected During Inspection

Comments

Discussed wavier conditions for pancake batter. Facility does not wish to keep wavier for french toast batter- facility is able to cold hold item. Discussed hand washing and glove use. Observed digital thermometers. Observed sanitizer wiping cloth bucket at 200ppm per facility test strips.

END of REPORT

[Submit# 277390] FRIENDLY'S ICE CREAM #7467 (HORSEHEADS) (ID 842948) Inspection# 1001955153