

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: robert.strachko@ficrg.com
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: catherine.smith@ficrg.com

Re-Inspection
Date: JUN 28, 2017 10:01 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Sean Duffy
(email: 7467@ficrg.com)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

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

At 9:20am, observed 1/2 sliced tomato in metal insert without lid in top of cold holding make unit across from grill area at temperature of ~53dF. Other time and temperature control for safety (TCS/PHF) food in top of make unit (tuna fish, diced tomatoes, cheese) temped at 44dF. Interview with manager indicated that tomatoes are kept in walk-in cooler prior to slicing which temperature of 38dF was obtained by sanitarian thermocouple. Top of make unit was stocked when facility opens at 7am but manager was not certain when or why slices of tomato were warm. Tomatoes were voluntarily discarded. 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

Observed frozen condensate hanging down from ceiling in front of condenser unit and onto top opened box of 20lb beef patties. Manager voluntarily discarded. Manager relocated all other boxes of food away from area in unit where leak observed. Interview with manager indicated that HVAC is scheduled to come in tomorrow morning for another unit and he will have HVAC examine possible cause of leak and establish a time table of correction with CCHD.

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

No water turned on at hand wash sink next to 3 bay sink. Manager turned on water and faucet started leaking. Discussed requirement to maintain all hand wash sinks. Time table of correction 7/12/17

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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. Interview with manager indicated that area from dish machine all the way back into room with mop sink will be getting new floor. Manager indicated new floor hopefully to be installed within next week. 2) Observed frozen condensate on ceiling, shelving and floor of walk-in freezer. Time table of correction 7/12/17

Additional Information Collected During Inspection

Comments

Investigated complaint during reinspection. 2 boxes of bacon have been pulled from service and a note is attached saying "Do Not Use" and manager stated that bacon to be returned during delivery on 6/29/17. The following items have been corrected from previous inspection: 8D) No boxes of single service items stored on floor in storage room. 10B) Cold holding make unit across from grill is working- temped at 44dF. 12C) Hand wash sink next to grill line not observed leaking. 15A) Cove molding near door of walk-in freezer has been reattached. No dirty surfaces on walls in kitchen. Observed facility using cold holding wavier with time tagged on pancake batter. Cook wishes to store pancake batter on ice still for quality purposes.

END of REPORT

[Submit# 298044] FRIENDLY'S ICE CREAM #7467 (HORSEHEADS) (ID 842948) Inspection# 1002065509