

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: GABE'S GRILLE at WILLOWCREEK GOLF CLUB (ID: 762706)  
Facility Name: GABE'S GRILL @ Willowcreek  
Facility Code: 01077-01 Facility Email: None  
Facility Address: 3069 STATE ROUTE 352 BIG FLATS, NY 14814

To the Attention of:  
GABRIEL MONKS  
WILLOWCREEK GOLF CLUB 3069 STATE ROUTE 352  
BIG FLATS , NY 14814- Owner/Operator Email: gmonks77@gmail.com

Inspection

Date: JUN 02, 2017 11:26 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Gabe Monks  
(email: )

Summary

Number of public health hazards found: 2  
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

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

Inspector Findings

1. At 11:10am, observed ~10 lbs of pulled pork in foil covered, metal third pan, unattended on kitchen countertop with temperatures of 50F on the inside and 54F on the outside. Operator had added commercially precooked pulled pork and sauce to metal pan and covered with foil before running errand. Operator stated pulled pork had only been out of refrigeration for ~20 minutes. Operator voluntarily relocated pulled pork to commercial refrigerator to rapidly chill. Discussed keeping all potentially hazardous food (PHF/TCS) at or under 45F when keeping cold and putting items back under active cold holding when items are not being prepped or tended to. CORRECTED 2. At ~11:15am, observed 1 previously cooked and cooled chicken breast wrapped in plastic wrap and unattended on countertop at temperature of 54F. Operator stated he had pulled out leftover chicken breast to be used for any type of chicken based wrap or salad. Operator had chicken wrap prior to running errand and had left the one piece out of refrigeration for ~20 minutes. Operator voluntarily place chicken breast in sandwich make unit to rapidly chill. Discussed keeping all potentially hazardous food (PHF/TCS) at or under 45F when keeping cold and putting items back under active cold holding when items are not being prepped or tended to. 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 ten 5 lbs bags of raw potatoes stored on floor. Operator relocated potatoes to countertop upon return to the kitchen. Operator was advised to sanitize countertop after removing potatoes since they had been on the floor previously. CORRECTED

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Additional Information Collected During Inspection

Comments

Z. Cavaluzzi inspected as part of FSIO training. Observed accurate probe thermometers. Discussed cooling items without lid, at shallow depths at 4 inches or less, and under commercial refrigeration to ensure cooked food items meet the approved cooling schedule of 120F to 70F in 2 hours and 70F to 45F in an additional 4 hours (6 hours total). Discussed cooling food items to 45F or below prior to adding marinade or using prechilled marinade to aid in the cooling process. Discussed cooking commercially prepared cheese sauce to at least 140F for first time cook, prior to serving, and hot holding cheese at 140F or more. Operator stated any left over cheese sauce is discarded.

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END of REPORT

[Submit# 290479] GABE'S GRILLE at WILLOWCREEK GOLF CLUB (ID 762706) Inspection# 1001972305