

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: GREEN DERBY (ID: 265481)
Facility Name: GREEN DERBY
Facility Code: 00060-01 Facility Email: None
Facility Address: 113 WEST FIRST STREET ELMIRA, NY 14901

To the Attention of:
SEAN ROBERTS
DBA - GREEN DERBY 113 W. FIRST ST.
ELMIRA , NY 14901- Owner/Operator Email: jroberts21@stny.rr.com

Inspection
Date: MAR 24, 2017 02:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Scott Dildine, Cook
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).
Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.
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
Inside walk-in cooler, flat pans of raw chicken improperly stored on floor inside unit- Corrected

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) Cove molding missing below dish machine in corner of kitchen. 2) Floor surface bellow deep fryers- greasy, dirty surfaces.

Comments

A Time Table Of Compliance Date of April 24, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed proper use of plastic gloves and utensils with staff during inspection, observed cook staff washing hands during inspection and properly using plastic. Numerical thermometers available for checking cooked potentially hazardous (TCS) foods, discussed calibration of thermometers with cook staff.

END of REPORT

[Submit# 275149] GREEN DERBY (ID 265481) Inspection# 1001952441