

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: GUSH'S THIRSTY BEAR (ID: 265294)
Facility Name: GUSH'S THIRSTY BEAR
Facility Code: 00015-01 Facility Email: None
Facility Address: 351 EAST WASHINGTON AVENUE ELMIRA, NY 14901

To the Attention of:
PHILLIP GUSH
DBA - GUSH'S THIRSTY BEAR 351 E. WASHINGTON AVE.
ELMIRA , NY 14901- Owner/Operator Email: None

Inspection
Date: MAR 15, 2017 02:17 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kimberly Fry
(email:)

Summary
Number of public health hazards found: 0
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.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

1. Cases of beer stored on floor of walk-in cooler.
2. Raw meat and carton of raw shell eggs stored on solid shelf next to ready to eat food items. No contamination observed. Employee to move items down to shelf containing other raw animal product.

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. Dirty surface on upper lip of ice machine in kitchen area.
2. Observed cooking oil spilled on shelf under facility's deep fryer in kitchen.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Hand washing sink in men's toilet room lacks soap and paper towels.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Insects, rodents present

Inspector Findings

1. Fly tape full of flies observed in kitchen area above commercial refrigeration and commercial freezer. 2. Small amount of rodent feces observed in bar area.

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

Small amount of rodent feces observed on shelving next to sliding glass 2 door refrigeration unit at bar area. Staff advised to thoroughly clean surfaces containing rodent feces.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Some hood vent covers missing on hood in kitchen.

Additional Information Collected During Inspection

Comments

During inspection, observed several customers smoking tobacco in small room leading to the back exit of the facility. Discussed with employee that smoking indoors is a violation of the Clean Indoor Air Act and anyone that smokes must do so outside.

END of REPORT

[Submit# 273091] GUSH'S THIRSTY BEAR (ID 265294) Inspection# 1001949063