

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: HAMLET DELIGHTS (ID: 917677)
Facility Name: HAMLET DELIGHTS
Facility Code: 01275-01 Facility Email: None
Facility Address: 103 SAYRE STREET HORSEHEADS, NY 14845

To the Attention of:
CATHERYNE CHEN HAMLET DELIGHTS, INC
ATTN: CATHERYNE CHEN 103 SAYRE ST.
HORSEHEADS , NY 14845- Owner/Operator Email: cyjchen2002@yahoo.com

Inspection

Date: MAR 28, 2017 11:41 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Crystal Chaffee
(email: cchaffee123@gmail.com)

Summary

Number of public health hazards found: 3
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 ~11:35pm, observed the following time and temperature control for safety (TCS/PHF) foods in one plastic insert in top of make unit: ~8 slices of mozzarella, ~16 slices of cheddar, ~4 slices of American ~8 slices of swiss cheese each wrapped in plastic and stacked vertically. Top 1/4 of cheese was ~50-48dF and bottom 3/4 of cheese temped 45-43dF. Interview indicated that all cheese had a date stamp of 3/27/17 or earlier and had been in unit greater than 24 hours. Staff voluntarily discarded top half of all cheese and one full slice of cheddar lying on top of all other cheeses. Observed ham steak slices wrapped in plastic wrap in metal insert in top of make unit and stacked so that top portion of ham was out of insert at temperature of ~52dF. Bottom of ham down in insert temped at 43dF. Interview indicated that ham slices had been in unit greater than 2 hours. Staff voluntarily discard top portion of ham (~1/4lb). Observed ~1 lb of roast beef wrapped in plastic wrap in metal insert in top to make unit and stacked so that top portion of roast beef was out of insert at temperature of ~50dF. Bottom of roast beef in insert temped at 43dF. Interview indicated that roast beef had been in unit greater than 2 hours. Staff voluntarily discard top portion of roast beef (~2oz). CORRECTED.

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 11:30, observed ~10lbs of potatoes cooked in a metal container sitting on prep board across from grill line at temperature of 102-95dF. Interview with staff indicated that potatoes had been cooked ~30 minutes prior and were going to be made into home-fries. Discussed that cooked potatoes are time and temperature control for safety (TCS/PHF) food and need to be hot held at 140dF or put into refrigeration to start cooling process. Staff relocated potatoes into walk-in cooler. CORRECTED. 2) At ~11:20, observed a colander with ~2lbs of cooked rice on shelving unit next to wok at temperature of 135-134dF. Interview with staff indicated that rice was cooked ~15 minutes prior and they were letting the heat off prior to putting in the walk-in cooler. Discussed not storing rice at room temperature and placing in refrigeration to start cooling by 140dF. Staff relocated rice to walk-in cooler. CORRECTED.

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) Observed a metal bowl with cooked egg sitting so that bowl was in direct contact with cooked rice in bottom bowl in walk-in cooler. Observed a bowl of broccoli sitting so that bottom of bowl was in direct contact with broccoli in box below in walk-in cooler. Discussed not double stacking containers with staff. No contamination observed. Staff relocated containers. CORRECTED. 2) Observed boxes and plastic container of food stored on floor in walk-in freezer.

ITEM # 8C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Observed utensils and pots stored on empty raw shell egg crates in shelving unit next to wok. Staff wash-rinse and sanitize equipment. Staff discarded egg crates. 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 cardboard used on shelves throughout kitchen and walk-in cooler. Discussed the requirement for surfaces to be smooth and easily cleanable. Time table of correction (TTOC) 4/10/17.

Additional Information Collected During Inspection

Comments

Reviewed reheating previously cooked and cooled soup to 165dF in 2 hours. Observed accurate probe thermometers. Discussed monitoring food temperature during time of prep. Reviewed cold holding temperature of 45dF or less and hot holding at 140dF or higher with staff. Recommended not using cloths under dish racks in kitchen. The following items have been corrected from previous visit- 10B) Ventilation covers installed over walk-in cooler. 12C) No drip observed from waste line under 3 bay sink.

END of REPORT

[Submit# 276013] HAMLET DELIGHTS (ID 917677) Inspection# 1001953514