

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: 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

Re-Inspection
Date: APR 13, 2017 09:38 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Anthony J. Ling
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

Observed 2 slices of ham steak wrapped in plastic wrap sitting in metal insert without lid stacked over top of ~ 1lb of ham and several sheets of parchment paper and above lip of insert in top of cold holding make unit at temperature of 50dF. Cook stated unit was filled last night and uncertain how long ham steak has been out of temperature. Cook voluntarily discarded. CORRECTED. Discussed proper storage of items in top of cold holding make unit to maintain a temperature of 45dF or less. Other items in unit temped 43-38dF.

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

Inspector Findings

At 9:20am, observed sliced chicken (~10lbs) in a large metal bowl in water sitting on prep counter across from wok cook line at temperature of 63dF uniformity. Ambient air temperature in kitchen 71dF. Cook indicated that operator had started prepping chicken ~ 1 hour prior (operator was not present during inspection). Cook relocated chicken into 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 small metal bowl of fried chicken sitting so that bottom of bowl was in direct contact with fried rice in walk-in cooler (double stacked). Observed the following double stacked containers in top of make unit: metal bowl of fried egg sitting in direct contact of raw onion, plastic container of raw leeks sitting in direct contact with raw carrots, a plastic container of raw chives sitting in contact with raw mushrooms, metal container of raw green pepper sitting in contact with raw onion, metal container of raw red pepper sitting in contact with raw cabbage. All items will be cooked. Discussed not double stacking items, cook relocated containers to bottom of make unit. CORRECTED. 2) Observed a container of tums and container of burn ointment stored on slotted shelf next to food in dry storage area. Observed a can of wd-40 stored on top of soda containers at soda dispensing unit. Items were all relocated. Discussed not storing toxics with food during storage. 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 lining bottom shelf in dry storage area. Time table of correction 4/27/17.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed a wet wiping cloth sitting on prep counter across from grill with 0ppm of sanitizer. Interview indicated that wiping cloth had bleach (chlorine) water on it at one point this morning. Discussed storage options for wiping clothes- in a bucket of sanitizer or storing so that cloth maintains adequate sanitizer level of 100 ppm.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed dirty surfaces (food debris) on meat slicer. Interview indicated that slicer had not been used this morning.

Additional Information Collected During Inspection

Comments

Discussed having inadequate cold holding storage- walk-in cooler is filled- unable to get to walk-in freezer during inspection do to unit being overfilled. Discussed pre-soaking of utensil prior to wash-rinse and sanitizing- facility should empty bucket regularly and wash-rinse-sanitize bucket. Discussed storage of raw shell eggs in top of cold holding make unit. Observed empty raw shell egg crates stored on top of plastic container of oil on storage shelf under meat slicer. Discussed not reusing egg crates with cook.

END of REPORT

[Submit# 279576] HAMLET DELIGHTS (ID 917677) Inspection# 1001958881