

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

Re-Inspection
Date: JUL 11, 2017 10:07 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 1
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 # 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

Observed ~1 lb of home fries (made from previously cooked and cooled potatoes) in metal insert sitting on stove top (burner not on) next to grill line at temperature of 74dF. Interview with staff indicated that home fries had been removed from cold holding ~20 minutes prior for an order. Discussed with staff the requirement to either cold hold (45dF or less) or to reheat to 165dF and hot hold (140dF) home fries. Staff relocated back into cold holding.
CORRECTED

FOOD NOT PROTECTED IN GENERAL

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 clean dishes being dried in direct contact on wet cotton cloth on drain board of 3 bay sink. Discussed air drying without the use of cloths with staff.

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, plastic wrap and tape lining shelving and door handles of refrigerators. Cardboard removed during visit.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 2 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

1) Observed cook eat off of cooking spoon and place it back on cook-line to use without wash, rinsing and sanitizing first. Staff voluntarily washed, rinsed and sanitized spoon in 3 bay sink. Discussed requirement to protect food from contamination by not eating on cook line. CORRECTED 2) Observed dirty surfaces (food debris) on meat slicer.

Additional Information Collected During Inspection

Comments

Observed 2 containers of rice, a fried egg, cooked vegetables sitting on shelving at room temperature next to wok cook line. All items temped 43-46dF. Discussed requirement to either cold hold or hot hold items. Staff relocated items onto a cart and placed in walk-in cooler. Discussed cooling without lids (or plastic wrap) in walk-in cooler. Discussed not stacking food above inserts with lids in cold holding make up. A time table of correction for all items 7/24/17

END of REPORT

[Submit# 301872] HAMLET DELIGHTS (ID 917677) Inspection# 1002070491