

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: HAMPTON INN - Breakfast Food Service (ID: 721092)
Facility Name: HAMPTON INN
Facility Code: 07-4625 Facility Email: None
Facility Address: 51 ARNOT ROAD HORSEHEADS, NY 14845

To the Attention of:
BRENDA LYN KEEFER BFH II, LLC
DBA - HAMPTON INN 51 ARNOT RD.
HORSEHEADS , NY 14845- Owner/Operator Email: elmhh_hampton@hilton.com

Inspection
Date: MAR 07, 2017 10:17 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Brenda Curren
(email:)

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

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 ~9:50am observed 10-12 individual cups of cream cheese containing ~1 oz in each cup with temperatures on top at 72F and temperatures at the bottom of 52F. Facility uses 2 inch thick ice pack at bottom of an ~8 inch ceramic cup to keep cream cheese cups cold. Facility tosses leftover cups at the end of the breakfast period at 10am. Discussed placing cream cheese cups on cold holding waiver.

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 ~9:45am observed ~1/4 gallon of pasteurized milk in a pre-chilled metal pitcher, not being held under cold holding, at a temperature of 54F. Facility keeps empty metal pitchers in refrigeration unit and fills with milk when new pitcher is needed. All leftovers are tossed at the end of the breakfast period at 10am. Discussed placing milk on cold holding waiver will discuss between CCHD and the facility.

Comments

Observed items on hot holding and cold holding waiver properly held according to waiver conditions. Observed ultra-pasteurized whipped cream and creamer at facility. Breakfast area closed down at 10am and items tossed during clean up. Observed oatmeal hot held at 157F. Discussed adding items to cold holding waiver including pasteurized milk, cream cheese and yogurt.

END of REPORT

[Submit# 271836] HAMPTON INN - Breakfast Food Service (ID 721092) Inspection# 1001947627