

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: HANOVER'S GRILL (ID: 265540)
Facility Name: HANOVER'S GRILLE
Facility Code: 00263-01 Facility Email: savinokim@gmail.com
Facility Address: 102-104 NORTH MAIN STREET HORSEHEADS, NY 14845

To the Attention of:
NANCY STOCKER 2 FAMILY FOODS, INC.
ATTN: NANCY STOCKER 52 McFAIL RD.
HORSEHEADS , NY 14845- Owner/Operator Email: nancyastocker@gmail.com

Inspection
Date: APR 20, 2017 02:04 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Kimberly Savino
(email:)

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

Each item found in violation is reported below along with the code requirement.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed waste water pooling on bottom shelf of cold make unit in kitchen. Facility has cloths down to soak up water. Discussed not using cloths in bottom of unit and storing food on shelves to prevent contamination for waste water. No contamination observed. Door does not fully seal on bottom left side of unit. TTOC 5/20/17

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty fan covers in walk-in cooler. Time table of correction 5/5/17

Additional Information Collected During Inspection

Comments

Discussed not stacking items over the lip of insert in top of cold make unit. Reviewed which items were time and temperature control for safety (TCS/PHF) foods. Observed accurate probe thermometer. Observed sanitizer and test strips.

END of REPORT

[Submit# 281144] HANOVER'S GRILL (ID 265540) Inspection# 1001960747