

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
Institutional Food Service Inspection -- Summary Report

Operation: HENDY AVENUE SCHOOL (ID: 265497)
Facility Name: HENDY AVENUE SCHOOL
Facility Code: 00233-09 Facility Email: None
Facility Address: 110 HENDY AVENUE ELMIRA, NY 14905

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: MAY 19, 2017 10:45 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Karen Benjamin, Kit. Manager
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

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

Top surfaces of dish machine- dusty, dirty surfaces.

Additional Information Collected During Inspection

Comments

Checked Food Temperatures- Tomato Soup- 148 degrees F, Toasted Cheese- 146 degrees F, Milk- 43 degrees F, Honeydew Melon & Watermelon- 45 degrees F, Cold Salad with Ham- 44 degrees F. Thermocouple available for evaluating cooked potentially hazardous (TCS) foods. Sanitizer test kit available for wiping cloth solution- +200 PPM (Quaternary ammonia). Final rinse temperature at dish machine- 185 degrees F (per gauge). Discussed routine hand washing and proper use of plastic gloves and utensils with Kitchen Manager during inspection.

END of REPORT

[Submit# 287253] HENDY AVENUE SCHOOL (ID 265497) Inspection# 1001968570