

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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Food Service Establishment Inspection -- Summary Report

Operation: HORSEHEADS ELKS CLUB (ID: 265332)
Facility Name: HORSEHEADS ELKS CLUB #2297
Facility Code: 00134-01 Facility Email: wmayhew1@msn.com
Facility Address: 6 PROSPECT HILL ROAD HORSEHEADS, NY 14845

To the Attention of:
JOSEPH McGRANE HORSEHEADS ELKS BPOE 2297
6 PROSPECT HILL RD.
HORSEHEADS , NY 14845- Owner/Operator Email: kitchen2297@gmail.com

Inspection
Date: JUN 02, 2017 02:36 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joesph McGrane
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

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

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed waste line for soda dispenser running through drink ice bin at bar. Ice bin had just been stocked but facility was not open (currently prepping). Waste line was removed from ice bin and temporarily drained into a bucket until a longer waste line can be connected into plumbing. Observed electric cord in direct contact with drink ice. Ice was discarded and bin was wash-rinse-sanitized. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 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

Observed boxes of food stored on floor in walk-in freezer. Time table of correction (TTOC) 6/23/17

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer (chlorine) test strips available. TTOC 6/23/17

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 scoop at popcorn machine. TTOC 6/23/17

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed leak being collected into bucket under garbage disposal in dish machine room. TTOC 6/23/17

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Observed back door in kitchen propped open. Manager closed door during inspection. Discussed installation of screen door. CORRECTED

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces under equipment, shelving throughout kitchen and dish machine area. TTOC 6/23/17

Additional Information Collected During Inspection

Comments

Observed hot holding of mac and cheese at 188dF in steam table. Observed temperature of chicken in walk-in cooler at 36dF. Observed digital thermometer. Discussed cooling with lids off in walk-in cooler. Discussed hand washing and use of gloves/utensils to prevent bare hand contact. CCHD will verify connection of soda waste line into plumbing during reinspection.

END of REPORT