

Chemung County Department of Health
Environmental Health Services
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Institutional Food Service Inspection -- Summary Report

Operation: HORSEHEADS HIGH SCHOOL CAFETERIA (ID: 265511)
Facility Name: HORSEHEADS HIGH SCHOOL CAFETERIA
Facility Code: 00143-09 Facility Email: ypalmer@horseheadsdistrict.com
Facility Address: 401 FLETCHER STREET HORSEHEADS, NY 14845

To the Attention of:
SUZANNE BLUNT HORSEHEADS CENTRAL SCHOOL DISTRICT
C/O-HHDS MIDDLE (Attn: S. BLUNT) 950 SING SING RD.
HORSEHEADS , NY 14845- Owner/Operator Email: sblunt@gstboces.org

Inspection

Date: MAR 03, 2017 11:43 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Yvonne Palmer
(email:)

Summary

Number of public health hazards found: 4
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 ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

At 11:15am, observed frozen liquid condensate overflowing from a tray under condenser onto one box of frozen popcorn chicken in walk-in freezer in dry storage room. Frozen liquid condensate was being collected into 3 trays under condenser. Also observed liquid condensate dripping from ceiling seam near door. Contaminated box voluntarily discarded- chicken stored in bag(s) inside of box was relocated. CORRECTED.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed facility's probe thermometer at breakfast bagel prep counter with sliced cheese at temperature of 38dF. Sanitarian's thermocouple reading 48dF. Staff member found a second probe thermometer in drawer that was reading 80dF while sanitarian's thermocouple was reading 94dF. Interview with a second employee indicated that thermometer in drawer was not used because it was broken. Thermometer discarded. Thermometer located at breakfast bagel prep counter is facility's only working thermometer. Kitchen manager calibrated thermometer during inspection. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

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 11:35pm, observed 3 individual salads (2 ham with shredded cheese and cut tomatoes, 1 with sliced hard boiled egg and cut tomatoes) in plastic container in cold holding serving line at temperature of 51-53dF. Interview indicated that 12 salads are made at one time (six per side of service line) and any left over at the end of lunch are discarded. Observed 5 egg salad sandwiches in same cold holding unit at serving line at temperature of 46-48dF. Egg salad sandwiches are also discarded at end of lunch. [Other subs and wraps (turkey and ham with cheese) were in same cold holding unit at serving line are on cold holding wavier and were not temped during inspection. These sandwiches are discarded at the end of lunch, per wavier]. Items for making salads and sandwiches (cut tomatoes, ham, cheese, hard boiled eggs, egg salad, etc) in 2 door refrigerator at temperature of 38dF. Discussed adding items to wavier. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

At 11:45am, observed 6 individually wrapped breakfast sandwiches (sausage, egg and cheese on bagel) in hot holding steam unit at serving line at temperature of 118dF. Ambient air in steam unit temped at 148dF. Interview indicated that breakfast sandwiches are made with room temperature bagels(bread) and any left at the end of lunch are discarded. Observed breakfast pizza (sausage and egg) on heat unit at service line at temperature of 106dF. Broccoli and cheese pizza in hot holding unit behind service line temped at 158dF. Interview indicated that any leftover pizza is discarded at the end of lunch. Discussed adding all time and temperature control for safety (TCS/PHF) pizzas and breakfast sandwiches, to hot holding wavier. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed plastic utensils stored laying down in bins for students to grab. Utensils not all stored going the same direction- direct contact could be made with head of utensils when grabbing handle of other utensils. Discussed with staff storing utensils all going the same direction to protect from contamination. To be verified during reinspection.

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

ITEM # 10B WAS FOUND IN VIOLATION 3 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

1) Observed condensate leak from condenser in walk-in freezer in dry storage room. Frozen liquid condensate observed dripping down from condenser unit as well as ceiling seam near door. Maintenance was called and had arrived to fix leak during inspection. Time table of correction (TTOC) 3/17/17.
2) Observed dirty fan cover in walk-in cooler across from office. TTOC 3/17/17. 3) Observed duct tape along door seam to walk-in cooler in dry storage area. Duct tape is not smooth and cleanable surface. TTOC 3/17/17.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed a wet wiping cloth stored on prep table next to bread with 0ppm of sanitizer. Discussed storing wiping cloths in bucket or at a level of 200ppm. Cloth was put into dirty cloth hamper. 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 (cobwebs and dirt hanging down) on wall and around outside door in dry storage area over top of single service items. No contamination observed. TTOC 3/17/17.

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 271003] HORSEHEADS HIGH SCHOOL CAFETERIA (ID 265511) Inspection# 1001946661